



KETTMEIR

# PINOT BIANCO

ALTO ADIGE – SÜDTIROL DOC



GRAPES  
Pinot Bianco



PRODUCTION ZONE  
Medium-high hillsides in Oltradige



ELEVATION  
400 - 700 mt. a.s.l.



SOIL TYPE  
Generally loose soils,  
calcareous in origin



TRAINING SYSTEM  
Partly Guyot and partly  
simple pergola



PLANT DENSITY  
5.000 - 6.000 plants per hectare  
with Guyot and 3.000 - 3.500  
with pergola



HARVEST TIME  
Mid to end of September



ALCOHOL VOLUME  
13,50 % vol.



SERVING TEMP.  
8 - 10 °C



RECOMMENDED GLASS  
Medium-sized tulip with narrow rim



AGEING POTENTIAL  
2 / 3 years



BOX  
6 Bottles



FORMAT  
75 cl (25,3 oz)

## TECHNICAL NOTES

Classic white wine method, grapes are soft pressed and fermented in steel at a controlled temperature of 17 - 18 °C. The wine is steel aged on the lees until the end of January and then prepared for bottling.

## TASTING NOTES

Straw yellow in colour with greenish reflections, floral scents of wisteria and fruity notes of green apple. Dry palate with good acidity, persistent and delicate minerality.

## FOOD PAIRINGS

Ideal for light starters, excellent with freshwater fish, delicate soups made from shellfish and asparagus.